



WALLS: smooth, non-absorbent, easily cleanable, and light-colored painted dry wall can be used but does not normally stand up to repeated cleaning. The preferred wall covering is a maralight or dairy/glass board.

FLOORS: smooth, non-absorbent, easily cleanable, and light colored.

- tiles or vinyl floor covering must be commercial grade
- concrete floors are OK as long as they are smooth with no cracks and sealed
- wood floors are not an approved floor covering.

CEILING: smooth, non-absorbent, easily cleanable, and light colored

- drop ceiling panels if used must have a cleanable surface

LIGHTING: food processing areas and food storage areas; including walk-in coolers and freezers, must be well lit with shielded or shatter-proof bulbs

HOODS, AUTOMATIC FIRE SUPPRESSION SYSTEMS, AND GREASE INTERCEPTORS: These systems are required by the Department of Commerce. Hoods are required over grease producing equipment and/or some types of heat producing equipment. Fire suppression systems, checked and charged annually, are required on the hoods when there is grease producing equipment. When there is grease producing equipment, private septic systems require an exterior grease interceptor and municipal systems may have an interior grease interceptor.

RESTROOMS: The Department of Commerce's codes also detail how many restrooms are required based on the size of building, number of employees, and the seating capacity.

HANDICAP ACCESSIBLE REQUIREMENTS: These are also enforced by Dept. of Commerce. New construction are required to comply and existing construction may be required to comply if there is a change in use of building, significant remodeling of building, or significant remodeling of bathrooms.

OPENING A RESTAURANT

EQUIPMENT AND CONSTRUCTION HIGHLIGHTS

UTENSIL WASH: Either a commercial dishwasher or a freestanding 3-compartment sink with drain boards on both ends is required.

FOOD PREP SINK: A separate food prep sink that is air gapped is required.

HANDWASH SINK(S): Each food processing area is required to have a non-hand operated (foot, knee, wrist, sensor, or timed) hand wash sink. A single food processing area may be required to have more than one hand sink if it is not centrally located or convenient to all areas.

UTILITY/MOP SINK: One mop/utility sink is required.

REFRIGERATION: Full commercial grade refrigerators are required for storing all potentially hazardous foods. No home-style or beverage coolers are approved.

FREEZERS: Freezers can be home-style if using to store already frozen foods.

WALKINS: No bare wood floors, walls, ceilings, doors, or shelving are approved. Painting bare wood surfaces does not bring these surfaces into compliance.

REMINDERS:

1. Prior to new construction or remodeling of buildings, plans may be required to be submitted to the Department of Commerce.
2. Local authorities may have requirements in addition to those required by state codes.
3. Work closely with your inspector during the planning stage.



Steps to obtain a restaurant permit

1. Determine the type of business you want to open.

*Note: For a wonderful business free business wizard that can help you answer all the questions you haven't even thought of yet go to:
<http://ww2.wisconsin.gov/state/wizard/app/LoadIntro>*

A restaurant permit is required if you prepare, serve, or sell meals to the general public. Other types of food-based business include food processors, wholesalers, and retail food stores which require a permit from the Department of Agriculture, Trade and Consumer Protection (DATCP).

The types of restaurant licenses are: (for complete definitions of each go to www.sccwi.us/licenseandinspection or call 715.246.8361)

Prepackaged

Simple

Moderate

Complex

Temporary

Mobile

2. Determine if you need a restaurant permit.

Exemptions to licensing:

"Restaurant" does not include any of the following: (a) Taverns that serve free lunches consisting of popcorn, cheese, crackers, pretzels, cold sausage, cured fish or bread and butter. (b) Churches; religious, fraternal, youths' or patriotic organizations, service clubs and civic organizations that occasionally (defined as 3 or less days a year) prepare, serve or sell meals to transients or the general public. (c) Any public or private school lunchroom for which food service is directly provided by the school. (d) Bed and breakfast establishments. (e) A private individual selling food from a movable or temporary stand at a public farm sale. (f) The serving of food or beverage through a licensed vending machine. (g) Any college campus as defined in s. 36.05 (6m), Stats., institution as defined in s. 36.51 (1) (b), Stats., or technical college that serves meals only to the students enrolled in the college campus, institution or school or to authorized elderly persons under s. 36.51 or 38.36, Stats. (h) A concession stand at a locally sponsored sporting event, such as a little league game. In this paragraph, "concession stand" means a food stand that serves meals and is operated exclusively for the benefit of a participating youth sports team or program or the governing youth sports organization, and "locally sponsored sporting event" means a competitive game, taking place inside or outside, specifically for youth, that is organized or sponsored by one or more local business, governmental or other civic organization, or by parents of the youth, including a school-sponsored interscholastic sports competition.

3. Contact your area's zoning department and local building inspector.

To find your local contact number go to the communities tab at:
www.sccwi.us

4. Develop a kitchen floor plan and submit it for review.

5. Once you are ready to open, schedule a pre-inspection and apply for your permit.

6. Simple, Moderate, Complex, and Mobile restaurant licenses require one person to attend an approved food safety class.

At least one person involved with the restaurant is required to obtain certification as a Food Manager. You should be signed up for an approved exam no more than 90 days after the initial day of operation. A list of approved courses and a state application can be obtained from your inspector.

For copies of codes, applications, or other materials visit St. Croix County Health and Human Services-Public Health's agent program at:

www.sccwi.us/licenseandinspection

To speak to your inspector call (715) 246-8361

